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**From:** Janice Corbett <jmttc3@comcast.net>  
**Sent:** Tuesday, February 02, 2010 9:44 AM  
**To:** Corbett, Kate (DPH)  
**Subject:** Fw: Quick Apple Pie Recepie

Sometimes I just do the apples and don't do the crusts so it is not so fatening but you do have to adjust the amount of time - it probably takes 15 to 20 minutes without the crust.

----- Original Message -----

**From:** Janice Corbett  
**To:** Jennifer Harrison  
**Sent:** Thursday, January 08, 2009 10:59 AM  
**Subject:** Quick Apple Pie Recepie for you, Amanda Or Ken

Quick Apple Pie--Pre-heat oven to 425 degrees  
2 Frozen deep dish pie crusts (Mrs. Smith etc)  
4-5 Granny Smith apples--peeled- cut in small pieces  
1 cup sugar (you can do some sugar - some sugar substitute--or all sugar substitute)  
1/4 cup flour  
1/2 tsp nutmeg (I use allspice--instead of plain nutmeg)  
1/2 tsp cinnamon  
dash salt  
2 tblsp butter (in small pieces)  
mix apples, sugar, flour, all spice, cinnamon and salt - place in 1st piecrust (keep other pie crust frozen until you are ready to put on top)  
press apples down and scatter pieces of butter over top. Put second crust on top and let it soften until it begins to sink onto other filled crust - cut 1" hole in center of top crust and crimp sides of the 2 crusts together- Place on a cookie sheet-  
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Cover with foil and bake at 425 degrees for 25 minutes - then take foil off and bake an additional 15-20 minutes until crust is browned.  
If your apples do not all fit in bottom pie crust - I put the extra in a covered small baking dish-put a little water-bake (covered) at 425 for 25 minutes then take them out of oven - and let cool. This is also delicious. I do not put the butter. If you want to have a nice dessert--not as fatning-- just do this and don't put in pie crust. Put all sugar substitute to also make less fatning.